

chefs showcase menu...

to start you off...

salad of smoked eel & pork belly, baby beetroot & horseradish cream
gazpachio soup, tian of white crab & avocado fool
smoked salmon, traditionally garnished (capers, shallots, gherkins, lemon), bread & butter
poached lobster salad, five spiced scallop, apple caviar & tomato salsa
pressed suffolk ham hock & goose liver, soft boiled quails egg, sweetcorn puree & truffle dressing
chicken & wild mushroom ravioli, tagliatelle of leeks, pancetta & tarragon veloute
carpaccio of venison, horseradish, rocket, chive & walnut cream
goats cheese crottin, ruby chard & vegetables a la grecque

carved in the mess...

fillet of beef wellington, roasted shallots & dauphinoise potatoes
tournedos of salmon, spiced puy lentils, duck liver, apple chutney & herb crème fraiche
traditional roast sirloin, yorkshire pudding, roast potatoes & panache of vegetables
roast supreme of gressingham duck, vanilla mash, lime jus, roast parsnips & spinach
chargrilled calves liver, sardalaise potatoes, wilted spinach, cherry wine tomatoes & pancetta
whole roasted poussin, bread sauce, watercress, sage & onion game chips, fondant potato
grilled black bream fillets, macerated fennel & citrus fruits
pan fried cod, ruby chard, brown shrimp & lobster risotto
shallot, portabello mushroom, spinach & tomato pithivier with pesto cream

notes...

please choose one starter, one main and one pudding for the entire party we can cater for special diets and vegetarians please let us know your requirements children's menu available

please find our desert menu on the next page

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aaah puddings . . .

raspberry jelly, white chocolate mousse & mint granite

griottine cherry brulee with shortbread

vanilla pannacotta & trio of raspberries

dark chocolate tart, white chocolate sauce & caramel ice-cream

granny smith cheesecake, apple puree, caramel sauce & vanilla salt tuile

iced strawberry parfait, white chocolate ganache & strawberry jelly

selection of british cheeses & fig chutney

(£6.00 per person as an additional course)

paddy & scotts coffee or tea

£35.00 per person inclusive of vat